

# Julaymba

RESTAURANT & BAR

## BREAKFAST

Breakfast is complimentary, as part of your overnight stay. Please choose from the following à la carte selections and accompany with a beverage.

Biodynamic eggs – served your way with bacon, ciabatta and myrtle chutney

Autumn mushrooms, caramelised shallots, poached egg, hollandaise on rye

Spanish omelette for two, with ciabatta and fine herbs

Daintree breakfast bowl, toasted almond & coconut granola, coconut yoghurt, seasonal fruit, sesame praline

Lemon myrtle & poppyseed pancake with passionfruit and labneh

Ciabatta or rye toast with smashed avocado and native dukkah

## BEVERAGES

Espresso Coffee

Latte, cappuccino, flat white, mochachino, piccolo, espresso, long black, machiato

Hot Chocolate

Pot of Tea

Daintree tea, english breakfast, earl grey, chamomile, green with jasmine, peppermint, or lemongrass ginger

Juice

Orange, apple, pineapple or cranberry

What are biodynamic eggs? Biodynamic farming practices follow a sustainable, holistic approach to the health of crops, animals and soil. Similar to organic farming, biodynamic practices use manures and composts rather than artificial chemicals to increase soil fertility. The chickens at Mungalli Dairy are one part of a diverse ecosystem that help to fertilise the lush green pastures that also provide us with the delicious dairy products you see on our menu. Happy, healthy, free range chickens give us delicious eggs for breakfast!

